

MENU

STARTERS	Elstar's Garden Salad - Vegan 19.00€ Apple & Pear, Mushrooms, Nuts, Colorful Chard, Carrot Dressing H/E/M/O/L/N
	Caesar's Salad 16.00€ Salat Heards, Caesar's Dressing, Croûtons, Parmesan, Bacon A/C/D/G/L/M/O
	+ Grilled Chicken Breast +4.00€
	+ 3 Pieces Roasted Prawns (D) +6.00€
	+ Roasted Beef Fillet Tips +5.00€
Beef Tatar 22.00€ Scrambled Egg, Chanterelle, Chives, Potato-Brioche A/C/G/L/M/O	
Beet Root Tatar - Vegan 18.00€ Potato-Brioche, Pickeld Scallions, Soy and Truffle Mayonnaise, Wild Herbs M/N/O/C/A/F/G	
SOUPS	Watermelon Gazpacho - Vegan 8.00€ Sheep Milk Cheese, Mint, Basil O/A/L
	Pannonian Fish Soup — Halászlé 10.00€ Saffron, Pepperoni, Croûvtons A/D/R/B/M/L/N/G/O
	Sliced Pancake Soup 7.00€ Consommé, Root Vegetables, Chives A/C/G/L/M/O
MAIN COURSES	Roasted Salmon Trout 29.00€ Mashed Peas and Potatoes with Wasabi, Citrus and Mango Sauce A/D/G/H
	Original Viennese Veal Schnitzel 28.00€ Parsley Potatoes, Cranberry and Apple Jam A/C/G/M/N/L/O
	+ Potato Salad (L/M/O)
	+ Garden Salad (G/L/M/O) each 5.00€
	+ Cucumber Salad (G/L/M/O)
	+ Potato and Cucumber Salad (G/L/M/O)
	Prime Rib with Chanterelle 30.00€ "Dry Age Rib Eye Cut" Mashed Potatoes, Green Beans with Apple and Herbs, Roasted Onions G/L/M/O
Roasted Fillet Steak 180 Gr. 33.00€ Black Pepper, Pumpkin Gratin, 300 Gr. 55.00€ "Leccsó" Hungarian Vegetable Ragout, Jus A/C/G/L/M/N/O	
The Farrier's Beef Burger 20.00€ Brioche Bun, Apple Chutney, Bacon, Mountain Cheese, Smoked Bell Pepper, Tomato, Mayonnaise, Salad, French Fries A/C/G/L/M/N/O	
Vegetarian Club Sandwich 19.00€ Salad, Lemon Curd, Cabbage with Apples, Tomato, Halloumi, Harrisa, Ei, French Fries A/C/G/L/M/N/O	
Roasted Cauliflower - Vegan 23.00€ Mashed Sweet Potatoes, Pico de Gallo, Pomegranate and Sesame Dressing, Fennel Crunch A/L/M/N/O	

SIDE DISHES	French Fries (A)	7.00€
	Grilled Vegetables (L)	6.00€
	Mixed Side Salad (L/M/N/O)	6.00€
SWEETS & PASTRIES	Layered Apple Strudel Caramelized Strudel Dough, Vanilla Cream, Marchfelder Strawberries A/C/G/P/H	11.00€
	Puppy Seed Biscuit Bitter Chocolate Mousse, Chocolate Soil, Variation of Oranges A/C/G/H/O	11.00€
	Yuzu Crème Brûlée Cassis Sorbet, Fresh Fruits O/C/P	11.00€
	Rosé Strawberry Cream – Vegan Champagne Haze, Isomalt Leafs O/P	11.00€
	Chocolate Hazelnut Lava Cake Honeycomb, Hazelnut Biscuit, Vanilla Ice Cream C/H/G/A	12.50€
	Cheese Selection from the Rochus Market Organic Sourdough Bread, Quince Jam, Caramelized Walnuts, Grapes A/C/M/O	13/18.00€
Organic Sourdough Bread, Butter & Spread (Lunch only upon request)		4.00€ Per Person

Sharing Elstar's Restaurant Menu (From 2 People)

With the sharing menu we serve you a selection of our dishes - 2 different dishes per course - to be shared in the middle of the table, according to the motto "shared enjoyment is double enjoyment" - simply taste and enjoy.

5 Courses	55.00€ Per Person
4 Courses	42.00€ Per Person

ALLERGENS INFORMATION

A – Cereals containing Gluten
 B – Shellfish
 C – Eggs
 D – Fish
 E – Peanuts
 F – Soy
 G – Milk or Lactose
 H – Nuts
 L – Celery
 M – Mustard
 N – Sesame
 O – Sulfites
 P – Lupines
 R – Molluscs